

AMENDMENTS TO THE CLAIMS

1-25. (Cancelled)

26. (Currently Amended) A method for improving body taste of a vegetable fat and oil ~~composition~~ having an α -linolenic acid content of 5% or less, comprising adding arachidonic acid and/or an ester thereof to the ~~composition~~ vegetable fat and oil at a concentration of 10-100,000 ppm.

27. (Currently Amended) A method according to claim 26, wherein the vegetable fat and oil ~~composition~~ has an oleic acid content of 20-86%, and/or a ~~linolenic~~ linoleic acid content of 3-25%.

28. (Previously Presented) A method according to claim 26 or 27, wherein the arachidonic acid is derived from a microorganism.

29. (Currently Amended) A method for improving body taste of a vegetable fat and oil ~~composition~~, comprising adding arachidonic acid and/or an ester thereof to a composition consisting of vegetable fat and oil having an α -linolenic acid content of 5% or less, to obtain a vegetable fat and oil wherein the concentration of the arachidonic acid in the vegetable fat and oil is 10-100,000 ppm.

30. (Currently Amended) A method for improving body taste of a vegetable fat and oil ~~composition~~, comprising adding arachidonic acid and/or an ester thereof to a composition consisting of a vegetable fat and oil ~~having wherein said vegetable fat and oil has an~~ α -linolenic acid content of 5% or less, an oleic acid content of 20-86%, and/or a ~~linolenic~~ linoleic acid content of 3-25%, to obtain a vegetable fat and oil wherein the concentration of the arachidonic acid in the vegetable fat and oil is 10-100,000 ppm.

31. (Currently Amended) The method of claim 30, wherein the arachidonic acid is derived from a microorganism.